

# SET LUNCH MENU

Two Course Lunch £16.95 1 Monday – Friday, 12pm – 3pm

All our ingredients are local, and our dishes are freshly prepared. Please speak to a member of staff for any allergy or dietary requirements.

## TO START

### SOUP OF THE DAY

Please ask the server for details

### CALAMARI FRITTO

Fried Calamari served with salad, garlic mayonnaise & lemon

### COCKTAIL DI GAMBERETTI

Baby prawns, mixed leaves, avocado & Maria Rose sauce

### BRUSCHETTA PEPERONATA ✓

Roasted mix peppers, onions & goats' cheese on toasted ciabatta with olive oil and fresh basil

### MIXED PORCINI

Pan fried wild mushrooms served with a Blue cheese, creamy garlic sauce and toasted bread

## MAIN COURSES

### SPAGHETTI ALLA CARBONARA

Italian smoked bacon with parmesan cream, egg sauce & crispy pancetta

### LASAGNE

Oven baked pasta with meat ragu, béchamel sauce, tomato, Parmigiano-Reggiano cheese & salad garnish

### BRANZINO

Pan fried Sea Bass, served with baby new potatoes, seasonal vegetables and creamy capers sauce

### SCAMONE

Chargrilled flash rump steak chef cooked served with house chips, salted garlic mushroom and watercress

### VEGETALE PIZZA ✓

Tomato, mozzarella, grilled aubergine, grilled courgette, artichokes, sundried tomato topped with fresh ricotta cheese and basil

## DESSERTS

Coconut Panna Cotta with exotic fruits

### TIRAMISU

Sponge fingers, mascarpone, marsala & amaretto

### HONEYCOMB CHEESECAKE

Homemade honeycomb cheesecake served with mango sauce and a handful of fresh fruit.

### AFROGATO CAFÉ

Vanilla ice-cream, Amaretto and espresso

### GELATO MISTO (2 scoops)

Selection of ice-cream or sorbet (Please ask for the flavours of the day)